

# Simple Concentration Analysis of Introduced Aromatic Components of Shaoxing Rice Wine - Use of Sorptive Media MonoTrap

MonoTrap RGC18TD, a simplified enrichment tool, was used to screen and analyze the flavor components in Shaoxing rice wine. MonoTrap RGC18TD is supplied individually packaged in ampoules, no pre-conditioning is required and there is no risk of contamination.

## Pretreatment procedure

Shaoxing rice wine

Place 30 mL of sample in 40 mL vials

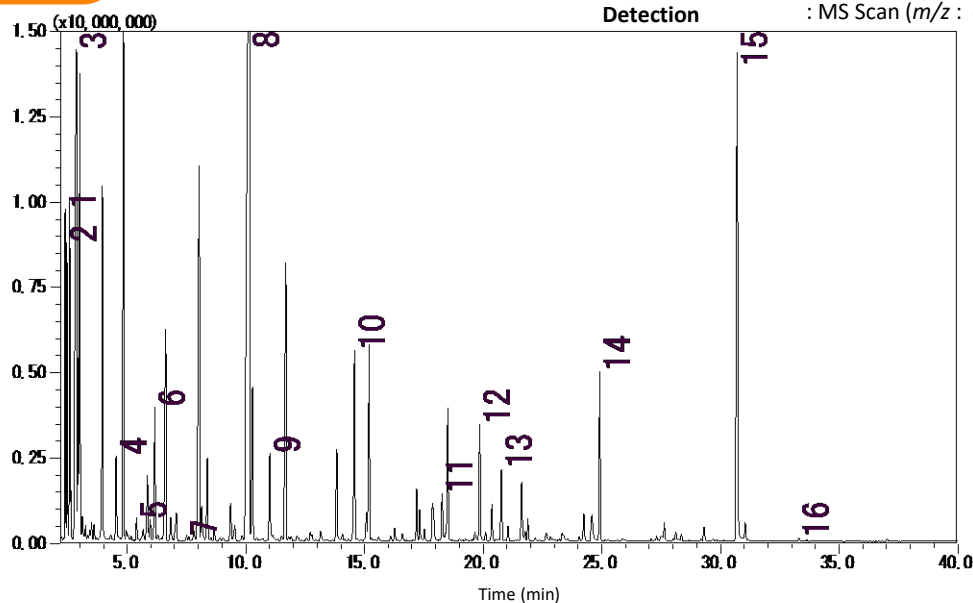
Collection (HS)  
One MonoTrap RGC18TD

At room temperature for 3 h

TD-GC-MS

## Conditions

<b>System</b>	: GC-MS-Thermal Desorption
<b>Column</b>	: InertCap Pure-WAX 0.25 mm I.D. x 30 m df = 0.25 $\mu$ m
<b>Col.Temp.</b>	: 40 °C (5 min) - 4 °C/min - 250 °C
<b>Carrier Gas</b>	: He 1 mL/min (constant flow)
<b>Desorb Temp.</b>	: 200 °C
<b>Time</b>	: 5 min
<b>Flow</b>	: 2 mL/min
<b>Split</b>	: Splitless
<b>Cryo Trapping</b>	: -160 °C
<b>Injection Temp.</b>	: 250 °C
<b>Detection</b>	: MS Scan ( $m/z$ : 40 - 600)



- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1. Ethyl Acetate            | 9. Ethyl hexanoate                |
| 2. Ethylidene diethyl ether | 10. Ethyllactate                  |
| 3. Ethyl alcohol            | 11. Furfural                      |
| 4. Ethyl butanoate          | 12. Benzaldehyde                  |
| 5. Ethyl 3-methylbutanoate  | 13. 2,3-Butanediol                |
| 6. Isobutyl alcohol         | 14. Ethyl succinate               |
| 7. Ethyl pentanoate         | 15. Phenylethyl Alcohol           |
| 8. Isopentyl alcohol        | 16. $\gamma$ -n-Amylbutyrolactone |

\* Standard samples are not used for qualitative analysis. Results from a library search.

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